



FIREDOOR

Celebrate your Milestones with *fink*

Gildas

FIREDOOR BENNELONG QUAY

Beach
BYRON BAY

OTTO





Firedoor delivers a one-of-a-kind dining experience, where every dish is masterfully cooked over fire—a craft honed by Lennox Hastie and the team through years of expertise.

At Firedoor, we don't just work with fire and ingredients; we work collaboratively with our producers and suppliers to bring you the best produce available each day. This spirit of collaboration extends to our event organisers, making you an integral part of creating a bespoke event at our Surry Hills restaurant.



EXCLUSIVE RESTAURANT EVENTS

For a different event, thrill guests with the drama and theatre of the open kitchen at Firedoor. Firedoor is available for exclusive hire for private events seating up to 45 guests. The restaurant offers flexibility allowing event holders to craft their ultimate dining experience in collaboration with the Firedoor team.

SEATED EVENTS

Lunch or dinner capacity | 45 guests

Three-course menu with premium inclusions | \$185PP

Four-course shared menu | \$198PP

Snacks on arrival | \$9 - \$13 per piece

Please note an individually plated menu is also available if required.

MINIMUM SPEND

Lunch | Wednesday - Saturday | \$7,500

Dinner | Tuesday - Saturday | \$26,000

Dinner | Tuesday - Saturday in December | \$28,000

Note: For all group reservations and events, a discretionary 10% service charge is added to the final bill as a gratuity for staff. Please note the service charge is not included in the minimum spend. Prices are valid to 30th June 2025.



SAMPLE THREE-COURSE MENU

bonito | blood plum | wasabi
shady's woodfired bread | smoked butter | rye
wagyu | charred onions | potato gratin
rum baba | crème diplomat

SAMPLE FOUR-COURSE MENU

kangaroo | blood plum | macadamia
shady's woodfired bread | smoked butter | rye
murray cod | gem lettuce | pil-pil
hampshire down lamb | carrot | mustard greens
figs | honey cake | burnt sugar

SAMPLE SNACK MENU

oyster, sunrise lime, juniper \$9
shiitake, roasted yeast \$10 (v)
barbecued beetroot, kohlrabi, rosella \$11 (v)
bonito, kumquat, sesame \$12
zucchini flower, pistachio, la dame \$12 (v)
anchovy, pepper, olive, preserve lemon \$9
beef tartare, smoked egg, charcoal \$13
kangaroo tataki, onion, pepperberry \$12

davidson plum chocolates \$8
desert lime & chocolate marshmallows \$6



WANT MORE?

A number of Firedoor specialties are available to add on to your event menu.

SEATED LUNCH OR DINNER

- Three-course or Four-course shared menu with additional:

*Chef's selection
Live seafood course

*Substitute or add on for meat course

- Premium beef upgrade | Market Price

Snacks | \$6 - \$13 per piece

- Firedoor offers an array of live seafood including marron, crabs, abalone, and lobster, subject to availability we can order these in as additional or substitute course based on market price.
- Cheese selection with bush honey and woodfire fruit bread | \$25pp





LENNOX HASTIE EXPERIENCE

Chef and Owner, Firedoor

Lennox Hastie is fascinated by fire.

'In one way or another, I think we are all fascinated by fire. Fire forges a connection between people, as we sit around it and share its warmth. Cooking with fire is elemental, it lays an ingredient bare; it makes cooking more intimate, more exciting and more enjoyable. It is also the hardest way to cook that I know.'

For a truly special event, allow Lennox to take you and your guests on a journey of finding fire. Lennox can introduce guests to Firedoor with a welcome at the start of your event. Lennox can also talk guests through the Firedoor philosophy, use of wood, native ingredients and cooking with fire, as well as an introduction to the menu.

Enquire with our events team for further information.

FIREDOOR OFFSITE EVENTS

Firedoor also offers offsite catering, bringing the theatre of fire to you. From private homes to farms, remote islands and the bush, cooking a menu with fire is a unique way to elevate your event. With our very own custom cooking equipment, including wood-fire grills, nearly anywhere is possible. Chef Lennox and your dedicated event coordinator will work with individuals to create extraordinary events like no other. Speak to our events team for further information.



Finding Fire

Cooking at its most elemental

FIREDOOR GIFTS

FINDING FIRE by Lennox Hastie | \$60

Cooking at its most elemental

“With fire came the first transformation of food into culture. Lennox Hastie is proof that cooking with fire is so much more than barbecue. It is a primary tool for bringing food culture to the table and making everything, from vegetables to seafood, taste divine”

- Massimo Bottura

In FINDING FIRE Lennox Hastie tells the story of how he learnt the language of fire, as well as sharing more than 80 recipes that celebrate the instinctive, focused cooking of ingredients at their simple best.

Add signed copies of FINDING FIRE for your guests to take home.

FIREDOOR CANDLE | \$75

Our unique candle has been created especially for Firedoor to capture the warmth and energy of sitting around an open fire. Fresh juniper, fruity davana and rich bitter fennel are extended with green violet leaf, while the citrus heart notes from neroli and petitgrain invigorate the senses. Honeyed facets of native kunzea and spicy pimento make way to vibrant sherry-like characteristics from carrot seed, which slowly reveals a base of native buddawood and guaiacwood before being warmed with rich cepes, earthy tobacco and a smoky pairing of choya and vetiver.

Handmade in Sydney's northern beaches by The Raconteur in collaboration with Lennox Hastie.

Free of paraffin, parabens, phthalates and lead.

100% soy wax

Pure cotton wicks

Burns: 60+ hours

Weight: 300g

BEVERAGE

Firedoor is fully licensed with a wine list selected for its smokey notes and hints of mineral freshness, which pair seamlessly with what is on the plate.

For exclusive hire events a pre-selection of wine and beverages is required. Our full restaurant wine and beverage list will be available for you to select a range of Champagne, wine and cocktails for your event.

We recommend a selection of one sparkling wine or Champagne, two white wines, two red wines and up to two cocktails if you would like to include these on arrival.

A range of beer, spirits and digestifs are also available.

Should your preferred selections be unavailable we will be pleased to have our Sommelier make alternative recommendations.

COCKTAILS

CALIPPO *	\$26	CROCODILE TEARS *	\$26
Archie Rose Gin, Husk Agricole, Manzanilla, Lime, Aloe Myrtle Foam, Burnt Lemon Myrtle		Ketel One Vodka, Bush Apple, Passionfruit, Mango, Lemon, Vanilla, Egg White	
SWAN SONG *	\$26	RED REVOLVER	\$26
Tiny Friday 'Gordito', Don Julio Blanco, Aperol, Mandarin, Geraldton Wax, Lime, Karkalla, Ignited Wormwood		MGC Gin, House Vermouth Blend, Campari Single-O Colombian Coffee, Davidson Plum, Burnt Orange, Thyme	
		* MOCKTAIL ALTERNATIVE	\$18

SOFT DRINKS

HOUSE LEMON MYRTLE SQUASH	\$8
HOUSE SMOKED WATTLESEED COLA	\$8
MIDNIGHT MIXERS GINGER BEER	\$6
MIDNIGHT MIXERS CLASSIC DRY TONIC	\$6



WINE LIST

SPARKLING

MV	CLOVER HILL, EXCEPTIONNELLE Lebrina, Tasmania				\$110
NV	CHARLES HEIDSIECK, CHAMPAGNE, BRUT RESERVE Reims, France				\$205

WHITE

2023	TERRE À TERRE, SAUVIGNON BLANC Wrattonbully, South Australia	\$98	2023	BYRNE FARM, CHARDONNAY Orange, New South Wales	\$95
2024	GULLYVIEW, RIESLING Clare Valley, South Australia	\$83	2022	DOMAINE SCHALLER, CHARDONNAY Chablis, France	\$200

ROSÉ

2023	BEN HAINES, EVERYDAY ROSE, SYRAH McLaren Vale, South Australia				\$89
2022	DOMAINE GAVOTY, GRAND CLASSIQUE, CINSAULT, GRENACHE Provence, France				\$120

RED

2022	TAR AND ROSES PINOT NOIR Mornington Peninsula, South Australia	\$118	2021	SMALLFRY, MOONFISH, SHIRAZ Barossa Valley, South Australia	\$78
2022	M&J BECKER, NEBBIOLO Hilltops, New South Wales	\$115	2015	SHAW + SMITH, SHIRAZ Adelaide Hills, South Australia	\$225

DESSERT WINES

2018	SYMPHONIA, ROYAL, PETIT AND GROS MANSENG King Valley, Victoria				\$88
NV	GALAFREY, SWEETY PIE, MUSCAT Mount Barker, Western Australia				\$72

BEER / CIDER

YULLI'S 'KARAOKE KINGU' RICE LAGER 4.2% \$15
YULLI'S 'CLARENCE' HAZY PALE ALE 5.5% \$16
MOUNTAIN CULTURE 'STATUS QUO' NEW ENGLAND PALE ALE 5.2% \$16
GRIFTER 'MODERATION' AUSTRALIAN DRY ALE 3.3% \$14
HEAPS NORMAL 'HALF DAY HAZY' NON-ALC HAZY PALE ALE <0.5% \$10
KAIJU 'GOLDEN AXE' CRISP APPLE CIDER 5.0% \$12

SAMPLE BEVERAGE PACKAGE

Wine inclusions may change and will be confirmed closer to the date of your event.

THREE-HOUR	\$105PP
FOUR-HOUR	\$120PP
FIVE-HOUR (dinner events only)	\$145PP

SPARKLING

MV CLOVER HILL, EXCEPTIONNELLE
Lebrina, Tasmania

WHITE

2024 GULLY VIEW, RIESLING
Clare Valley, South Australia

2023 BYRNE FARM, CHARDONNAY
Orange, New South Wales

ROSÉ

2023 BEN HAINES EVERYDAY ROSÉ, SYRAH
McLaren Vale, South Australia

RED

2022 TAR AND ROSES, PINOT NOIR,
Mornington Peninsula, Victoria

2022 M&J BECKER, NEBBIOLO
Hilltops, New South Wales

BEER

MOUNTAIN CULTURE 'STATUS QUO' | NEW ENGLAND PALE ALE

YULLIS 'KARAOKE KINGU' | RICE LAGER

FIREDOOR

23-33 Mary Street Surry Hills,
NSW 2010

(02) 8275 8290
events@finkgroup.com.au